

MÈSTOR

Lambrusco frizzante Colli di Parma DOC 2024



Grape Varieties

Lambrusco Maestri 100%

Soil Type

Badlands area with deep and calcareous soils. Presence of marls and argillites with a gravelly basis.

Plant density/Yield per hectare

3000 plants/ 110 Q.

Vineyard/Age of vineyard

La Costa-Castione / 24 years old

Time of harvest

Second-third decade of September

Winemaking notes

Picking: Manual with grapes selection

Maceration: 15 days with pump-over and punch downs

Malolactic fermentation: No

Second fermentation: In stainless steel tanks, by addition of non-fermented must

Tasting notes

Color: Ruby red with purple shades

Nose: Fresh and fruity, with aromas of black cherry, berries and pleasant herbaceous notes.

Taste: Fresh and creamy, with a good acidity supported supported by elegant tannins and a slight mineral ending.

Analytical data upon bottling

Alcool 11,5 % Vol. Sulfur dioxide is 87 mg/l

Serving temperature

12 - 14°C

OINOE